

Created by: Debra C. Argen

BarSol Pisco Supremo Mosto Verde Italia



[BarSol Pisco Supremo Mosto Verde Italia](#) made with the best selection of Italia grapes from the Ica Valley is another in the line of award winning hand-crafted Peruvian piscos from BarSol. Luscious, heady aromas on the nose continue on the palate for a sophisticated and elegant finish.

BarSol Pisco Supremo Mosto Verde Italia Tasting Notes: at 41% alcohol by volume, it is the most powerful of the BarSol Pisco family of products, (BarSol Pisco Selecto Italia, BarSol Selecto Acholado, BarSol Pisco Primero Quebranta have 40% alcohol), yet the aromas are rich and aromatic, its nose is sweet with floral notes, ripe stone fruit, pear, and citrus, which continue on the palate for an elegant finish.



"It is the magnum opus of an artisanal pisco distilled from the partial fermentation of the best selection of Italia grapes from the Valley of Ica. It is a supreme symphony of aromas of ripe wild fruit mixed with pears and citrus fruit. It harmoniously integrates a delicate and refined texture, exquisitely soft and seductive."

Founded in 2002, **BarSol Pisco** has set high standards recognized by CONAPISCO (National Commission of Pisco) as making Pisco to the highest quality standards for the iconic spirit from Peru, and accruing many awards for their spirits throughout the years.

Over the past several months, Luxury Experience has experienced 4 of the BarSol Pisco products created by **Carlos Ferreyros** (an agricultural entrepreneur in Peru) and **Diego Loret de Mola** (a USA business entrepreneur): **BarSol Pisco Supremo Mosto Verde Italia**, [BarSol Pisco Selecto Italia](#), [BarSol Selecto Acholado](#), [BarSol Pisco Primero Quebranta](#), as well as their fortified white wine, [BarSol Perfecto Amor](#).

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After tasting our way through the family of BarSol Pisco products, the constant throughout the product line was that each of the BarSol Piscos exhibited unique character and personality owing in part to the qualities of the grape varietals used, as well as a testament to the craftsmanship that goes into creating each of their products.

The BarSol Family of Products

BarSol Pisco Supremo Mosto Verde Italia

[BarSol Pisco Selecto Italia](#)

[BarSol Selecto Acholado](#)

[BarSol Pisco Primero Quebranta](#)

BarSol Pisco Supremo Mosto Verde Quebranta

BarSol Pisco Selecto Torontel

BarSol Pisco Mosto Verde Torontel

[BarSol Perfecto Amor](#) (Fortified Wine)

BarSol Pisco Selecto Italia, 40% alcohol, is a clear un-aged artisanal brandy made in Peru, and distilled and bottled in one of the oldest distilleries in the Ica Valley. Made from aromatic Italia grapes, BarSol Pisco Selecto Italia has floral notes of honeysuckle, rose petals, melon, and pineapple, with hints of citrus on the well-structured and elegant finish.

BarSol Pisco Primero Quebranta, 40% alcohol, has fresh, floral notes of honeysuckle and lavender, fruit, and fresh grape must, as well as vanilla on the nose. On the palate, the taste is clean, with honey, floral, and herbaceous notes, with a slightly spicy, black pepper, delectable lingering finish.

BarSol Pisco Selecto Acholado, 40% alcohol, combines three pisco grape varietals of the Ica region: Quebranta, Italia, and Torontel. The non-aromatic Quebranta grape is hardy, structured, and elegant, with sweet subtle notes of hay, banana, caramel, fresh cream, and apricot blossom. Italia is an extraordinarily aromatic grape with hints of honeysuckle, hibiscus, rose petals, and tropical fruit on the nose, and culminates in a well-structured and elegant finish. Torontel is another aromatic grape, which has floral notes of jasmine and magnolia, peach, white pepper, black raisins and walnuts, with a soft, light, exquisite finish. Used together to create BarSol Pisco Selecto Acholado, the grapes provide elegant structure, viscosity, and body, lovely floral and fruit notes on the nose, and a long, lingering, soft, and elegant finish.

To show the versatility of **BarSol Pisco Supremo Mosto Verde Italia**, "Luxury Experience was In the Kitchen and Behind the Bar®" creating culinary and cocktail recipes to tempt your palate. All culinary recipes created by Luxury Experience's Chef Debra C. Argen. All cocktail recipes created by Luxury Experience Mixologists Debra C. Argen and Edward F. Nesta.

Luxury Experience - BarSol Pisco Supremo Mosto Verde Italia Cocktail and Culinary Menu

The Cocktail Menu

Luxury Experience - Rosy Outlook

Luxury Experience - International Traveler

Luxury Experience - Cupid's Dream

The Culinary Menu

Luxury Experience - Red Onion "Caviar" with Spicy Cheddar Pecan Crackers

Luxury Experience - Roasted Sweet Potato Soup Kissed with

BarSol Pisco Supremo Mosto Verde Italia, Maple Syrup, Pecans

Luxury Experience - Mushroom Risotto

The Cocktail Recipes

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Luxury Experience - Rosy Outlook gets the New Year off to a great start by combining BarSol Pisco Supremo Mosto Verde Italia, champagne, and homemade strawberry simple syrup. This winning combination is pure delectable decadence.



Luxury Experience - Rosy Outlook

Yield:1 Cocktail

Glass Used:Champagne Flute

Ingredients:

1

Ounce

BarSol Pisco Supremo Mosto Verde Italia

2

Ounces

Champagne

0.25

Ounce

Strawberry Simple Syrup (* See Recipe Below)

Strawberry Half, garnish

Method: Chill champagne flute, add the strawberry simple syrup, BarSol Pisco Supremo Mosto Verde Italia, stir, top with champagne, and float strawberry half.

Strawberry Simple Syrup Ingredients:

4

Strawberries

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1

Cup

Sugar

1

Cup

Water

Method: Mash 4 ripe strawberries in a saucepan, add the sugar, and continue to mash to dissolve sugar. Add the water. Bring to a boil over medium heat until liquid is clear. Strain strawberry pulp. Make the syrup ahead and store in a covered glass jar.

Luxury Experience - International Traveler takes your palate on a sophisticated around-the-world journey by combining Peruvian BarSol Pisco Supremo Mosto Verde Italia, Calpico a refreshingly sweet and tangy non-carbonated soft drink from Japan, [Fee Brothers West Indies Style Falernum](#); fresh lime juice rounds out the flavors, and the cocktail is garnished with a lime twist.



Luxury Experience - International Traveler

Yield:1 Cocktail

Glass Used:Martini Glass

Ingredients:

1.5

Ounces

BarSol Pisco Supremo Mosto Verde Italia

2

Ounces

Calpico, refreshingly sweet and tangy non-carbonated soft drink (available at Japanese markets)

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0.33

Ounce

Fee Brothers West Indies Style Falernum

0.25

Ounce

Fresh Lime Juice

Lime Twist, garnish

Method: Add the BarSol Pisco Supremo Mosto Verde Italia, Calpico, Fee Brothers West Indies Style Falernum, and fresh lime juice to a large mixing glass, add 4 ice cubes, stir, and then strain into a martini glass. Garnish with a lime twist.

Although perfect for Valentine's Day, **Luxury Experience - Cupid's Dream** is a delicious year-round cocktail. Served in a martini glass, the cocktail is rimmed with a pomegranate vinegar reduction to add a hint of tart sweetness that plays well with the combination of BarSol Pisco Supremo Mosto Verde Italia, homemade pomegranate syrup, ginger ale, and passionfruit juice.



Luxury Experience - Cupid's Dream

Yield:2 Cocktails

Glass Used:Martini Glass

Ingredients:

1

Ounce

Pomegranate Vinegar Reduction, to rim glass

3

Ounces

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BarSol Pisco Supremo Mosto Verde Italia

1.5

Ounce

Homemade Pomegranate Simple Syrup (* See recipe below)

3

Ounce

Ginger Ale

0.5

Ounce

Passionfruit Juice

Method: Pour the vinegar to a small saucepan and bring vinegar to a boil. Let boil for 3 minutes to reduce the vinegar. Pour onto a saucer and rim the edge of the 2 martini glasses. Chill glasses.

Pomegranate Simple Syrup Ingredients:

1

Cup

Pomegranate Seeds (1 whole pomegranate)

1

Cup

Sugar

1

Cup

Water

Method: Add the water and the sugar to a medium saucepan, add the pomegranate seeds, bring to a boil over medium heat and boil until liquid is clear. Strain liquid. Muddle the pomegranate seeds in the strainer to extract as much juice as possible. Strain liquid and store in an airtight glass jar in the refrigerator. Make ahead.

Reduce 1 ounce of pomegranate vinegar in a saucepan and cook over low heat to reduce. Pour the reduction onto a saucer, rim the glasses, add ice and water to the glasses to chill, and set aside.

Add the BarSol Pisco Supremo Mosto Verde Italia, Homemade Pomegranate Simple Syrup, Ginger Ale, and Passionfruit Juice to a large mixing glass. Add 2 ice cubes and mix thoroughly to combine and chill drink.

Discard ice water from the martini glasses, and strain cocktail into the 2 glasses.

The Culinary Recipes

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BarSol Pisco Supremo Mosto Verde Italia adds an elegant layer of flavor to culinary recipes. **Luxury Experience - Spicy Cheddar Pecan Crackers with Red Onion "Caviar"** is a very versatile hors d'oeuvre. Although actually a jam, its rich color and luscious flavor evokes images of decadent caviar.



Luxury Experience Red Onion "Caviar" Ingredients:

1

Tablespoon

Olive Oil

2

Cups

Red Onion, minced

0.25

Cup

Sugar in the Raw

0.50

Cup

Balsamic Vinegar

0.25

Cup

BarSol Pisco Supremo Mosto Verde Italia

Method: Heat sauté pan, add olive oil, swirl pan to coat, add red onions and sauté until onions are caramelized (translucent and turning golden), stirring occasionally. Add sugar to the onions, stir to combine, and sauté to caramelize onions. Add the balsamic vinegar, cover the pan, and let the vinegar reduce. The next step is flambéing the mixture with BarSol Pisco Mosto Verde.

Please read the flambéing method very carefully before proceeding. If you prefer not to flambé the onions,

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you can simply sauté the onions with the BarSol Pisco Mosto Verde for a few minutes to burn off the alcohol and let the mixture reduce slightly.

IMPORTANT - Method to Flambé the Onions: Take care when flambéing, as flames will shoot up, and then self-extinguish. Do not use a down draft on the stove when flambéing.

Once the balsamic vinegar is reduced, add the BarSol Pisco Mosto Verde to the pan, carefully ignite to flambé the onions, and step back. Take care when flambéing, as flames will shoot up, then self-extinguish. Do not use a down draft on the stove.

Transfer the onion mixture to a food processor, and process until very smooth. Place the "caviar" in an air-tight glass jar and store in the refrigerator until ready to use. May be made 1 week ahead.

Presentation: Place the "caviar" in a bowl on a larger plate and surround with the Spicy Cheddar Pecan Crackers, or place a small spoonful of the "caviar" on each of the crackers.

Other Serving Suggestions: Spread toasted bread rounds with cream cheese then top with a spoonful of the "caviar", serve with a cheese course, alongside meat dishes, or add a little to flavor soups or sauces.

Luxury Experience - Spicy Cheddar Pecan Crackers are tasty crackers with just the right spice to awaken the palate. Served with **Luxury Experience Red Onion Caviar** they are a winning combination.

Luxury Experience - Spicy Cheddar Pecan Crackers Ingredients:

2.5

Cups

Flour

8

Ounces (227 Grams)

Butter

8

Ounces (227 Grams)

Cheddar Cheese, shredded

0.5

Cup

Pecans, chopped

0.5

Teaspoon

Cayenne Pepper

0.25

Teaspoon

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Salt

Method: Pre-heat oven to 350° F (177° C). Add the flour, butter, salt, and cayenne pepper to a food processor. Process until crumbly, then add cheddar cheese, and process to incorporate. Add nuts and process until incorporated.

Roll dough between sheets of lightly floured parchment paper to 0.25 inch thick (0.64 cm), and cut into desired shape with a cookie cutter. Bake on a parchment covered baking sheet for 10 - 12 minutes until lightly golden. Let cool on a baking rack. Store crackers in an airtight container until ready to use. The crackers freeze well, so can be made ahead until needed.

Luxury Experience - Roasted Sweet Potato Soup Kissed with BarSol Pisco Supremo Mosto Verde Italia, Maple Syrup, and Pecans makes a lovely first course on cold winter nights.



Luxury Experience - Roasted Sweet Potato Soup Ingredients:

Serves 6 - 8 as an appetizer

Serves 4 as an heartier portion

2

Pounds (0.91 kg)

Sweet Potatoes, medium chopped

6

Garlic Cloves

0.25

Cup

Olive Oil

0.50

Teaspoon

Kosher Salt, Ground Black Pepper

0.50

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Teaspoon

Fresh Rosemary, finely minced

4

Cups

Chicken Broth

0.50

Cup

BarSol Pisco Supremo Mosto Verde Italia

Maple Syrup, garnish

Toasted Pecans, chopped, garnish

Method: Pre-heat oven to 400° F (204° C). Line a roasting pan with aluminum foil and then a layer of parchment paper. To a plastic bag, add the chopped sweet potatoes, garlic cloves, olive oil, minced rosemary, and kosher salt and pepper. Shake well to coat and season the sweet potatoes. Spread the mixture onto the parchment paper, and cover pan with a sheet of aluminum foil. Bake 45 minutes or until the sweet potatoes and garlic are tender. Remove aluminum foil cover and bake for an additional 10 minutes until sweet potatoes are golden brown. Cool slightly.

Add the sweet potatoes, garlic, and chicken broth in small batches to a blender, and blend until smooth. Soup may be made ahead and stored in the refrigerator to meld the flavors. If storing, do not add the BarSol Pisco Supremo Mosto Verde Italia until ready to serve.

When ready to serve, pour the soup into a saucepan and heat through. Add the BarSol Pisco Supremo Mosto Verde Italia and cook for 5 minutes.

Presentation: Pour soup into bowls, drizzle maple syrup over the soup in a continuous circle, then draw a knife through the circle alternating from outward to inward to create a pattern. Scatter chopped toasted pecans.

Luxury Experience - Mushroom Risotto is a rich and flavorful entrée that incorporates fresh and dried mushrooms enhanced with BarSol Pisco Supremo Mosto Verde Italia.



Luxury Experience - Mushroom Risotto Ingredients:

Serves 8

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2.5

Cups

Arborio Rice

1

Ounce (28.35 grams)

Dried Shitake Mushrooms

1

Ounce (28.35 grams)

Dried Mushrooms

3

Cups

Jasmine Tea, 1 tea bag per cup of water, let steep 5 minutes

1

Tablespoon

Butter

1

Tablespoon

Olive Oil

0.25

Cup

Scallions, (green onions), white and pale green parts, minced

0.50

Cup

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4

Cups

Chicken Broth

1.5

Cups

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Romano Cheese

0.25

Cup

Fresh Parsley, minced

0.25

Teaspoon

Salt and Pepper, or to taste

2

Tablespoon

Butter

1

Tablespoon

Olive Oil

1

Cup

Fresh Baby Bella Mushrooms, minced

2

Tablespoon

Butter

Fresh Bunapi Mushrooms, garnish

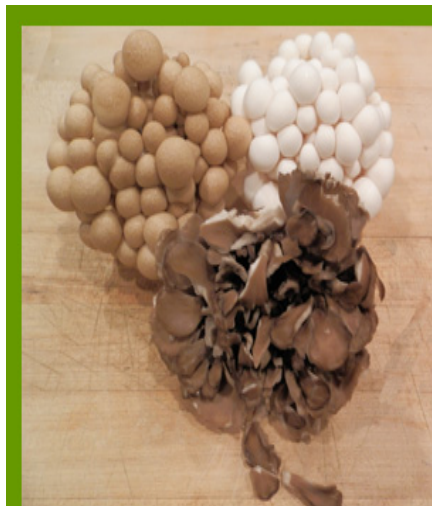
Fresh Hen of the Woods Mushrooms, garnish

Fresh Beech Mushrooms, garnish

Method for the Dried Mushrooms: Bring 3 cups of water to a boil, add 3 jasmine tea bags, steep 5 minutes, and then discard tea bags. Add dried mushrooms to a large bowl; pour hot tea over the mushrooms, and let soak for 20 minutes to soften mushrooms. Strain and reserve soaking liquid from the mushrooms, then squeeze mushrooms to extract as much liquid as possible. Will yield about 2.5 cups of tea liquid. Dice rehydrated mushrooms, and set mushrooms aside.

Mix the reserved liquid tea with the 4 cups of chicken broth.

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Selection of Mushrooms

Add 1 tablespoon butter and 1 tablespoon olive oil to a large saucepan, heat pan over low heat, then add the minced scallions, stir, cover, and sweat the onions until they are translucent. Add 2.5 cups of Arborio rice, and stir to combine. Sauté for 2 minutes or until rice starts to change color. Add the BarSol Pisco Supremo Mosto Verde Italia, stir, and let absorb into the rice.

Heat the chicken/tea liquid, and then add 1 cup of the liquid to the rice, bring to a boil, then reduce heat and let simmer uncovered, stirring occasionally. Once the liquid is absorbed, add another cup of the hot liquid, and continue until all liquid has been incorporated, about 25 minutes. The rice will be creamy and slightly soft to the bite.

Meanwhile, in a large sauté pan, melt 2 tablespoons butter and 1 tablespoon olive oil, add 0.25 teaspoon black pepper and salt to the pan, then add the diced Baby Bella mushrooms and diced dried mushrooms, and sauté for 5 minutes.

Add the grated Romano Cheese to the risotto and mix well, add the sautéed mushrooms and parsley, and stir to combine.

Add 2 tablespoons butter to the large sauté pan and sauté a mixture of fresh Bunapi Mushrooms, fresh Hen of the Woods Mushrooms, and fresh Beech Mushrooms.

Presentation: Spoon risotto into a shallow bowl or plate, scatter sautéed mushrooms over the top of the risotto, and sprinkle chopped fresh parsley over the risotto.

We hope that you enjoy these cocktail and culinary recipes as well as making your own delicious discoveries using BarSol Pisco Supremo Mosto Verde Italia.

Read about the history of **BarSol Pisco** as well as discover more tempting recipes using [BarSol Pisco Selecto Acholado](#), [BarSol Pisco Selecto Italia](#), [BarSol Pisco Primero Quebranta](#), and [BarSol Perfecto Amor](#) (fortified wine) in the [Liquor Cabinet](#) section of **Luxury Experience**.

For additional product information on **BarSol Pisco Supremo Mosto Verde Italia** or other BarSol Pisco family of products, please visit the website: www.BarSolPisco.com

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